Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City	of	Rockwall
OILY	O.	NOCKWAII

V	First aid kit
	Allergy policy/training
H	Vomit clean up Employee health
ш	Employee health

	ite: 7/0	8/:	20:	21	Time in: 9:11	Time out: 9:56									Est. Type	Risk Category		2
Pu	ırpo	se o	March Page															
									ame:								E/OE/	٨
Ph 1-30	-	December The cost Section The cost Section S																
					tatus: Out = not in co	ompliance IN = in c	compliance					NA	\ = n	ot ap	plicable COS = corrected or		olation W-Wate	ch
Ma	irk ti	ne ap	prop:	riate	•												ate box for R	
O U	mpli I N	N	N	С					R	О	I	N	N	С	Emi	plovee Health		R
T					· · · · · · · · · · · · · · · · · · ·		t)								12. Management, food emplo	oyees and conditional	employees;	
		•			2 B	(410)	E/ 450E)				~				3 • 1	1 0	1 6	
	/					temperature(41°	F/ 45°F)				~				eyes, nose, and mouth	and exclusion; No dis	cnarge from	
	~				3. Proper Hot Holding t See	temperature(135°	F)				<u> </u>				-	ontamination by Har	ıds	
	~				4. Proper cooking time Hot holding higher in so	and temperature me cases					~				14. Hands cleaned and prop	erly washed/ Gloves ι	ised properly	
		~			1 01	cedure for hot hol	lding (165°F	F in 2			/				alternate method properly fo			
		/			6. Time as a Public Hea	alth Control; proc	edures & re	ecords								ceptible Populations		
					An	proved Source					/				16. Pasteurized foods used; p	prohibited food not of		
					7. Food and ice obtaine	ed from approved		d in							72 -500 abou 111011	100 000		
	•				good condition, safe, ar destruction Us food	nd unadulterated; Is												
	/				_	oper temperature					~				& Vegetables	l and properly stored;	Washing Fruits	
					Protection	n from Contamin	ation				~				18. Toxic substances properl	y identified, stored an	nd used	
	/							od			ı				_			
	·				Good organization 10. Food contact surfac	es and Returnable	es ; Cleaned	and			~				19. Water from approved so		ed; proper	
					11. Proper disposition of	of returned, previo	ously served	l or						Ī		ewater Disposal Syste	m, proper	
		•						(2 P			_			~	•			
O U	I N	N				•		s (2 Poi	_	0	I		N	С			ection	R
T	•				21. Person in charge pro	esent, demonstrat	ion of know						••					
	•				2						•				Maintain Product Temperatu	ıre		
	'					naumorized perso	ons/ personn	iei			~					*	ed: Chemical/	
					Safe Water, Reco		ood Packag	ge			~				Thermal test strips			
	/				23. Hot and Cold Water Good	r available; adequ	ate pressure	e, safe										
	/						k tags; para	site			/					rmit (Current/ insp s	ign posted)	
															Utensils, Equ			
	/				HACCP plan; Variance	obtained for spec	cialized	and							supplied, used	acilities: Accessible a	nd properly	
					Line check take	<u>en 3 times p</u>	er day									tact curfaces aleanald	nroperly	
					Con	Sumer Auvisory				2					designed, constructed, and us		., ргорену	
	/				foods (Disclosure/Remi						/				33. Warewashing Facilities; Service sink or curb cleaning		used/	
						nt) Violations K	Require Con	rrective .	Action	ı Not	Ľ	Excee	rd 90) Da		chever Comes First		
O U	I N			О						O U	I N	N	N	C O	_			R
т 1				S		ect contamination	, rodent/oth	er		Т		~		S	41.Original container labelin	g (Bulk Food)		
	/				35. Personal Cleanlines	ss/eating, drinking	g or tobacco	use			<u> </u>				Phys	sical Facilities		
	/				36. Wiping Cloths; pro	perly used and sto	ored uats			1					42. Non-Food Contact surface	ces clean		
		/			37. Environmental cont	tamination				٧	~				WAtch			
		/			38. Approved thawing	method									Watch			
					•					1		Ш			See			
	/							ored,			~					y constructed, supplied	d, and clean	
	/				40. Single-service & sin and used	ngle-use articles;	properly sto	ored				~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Russell McEwin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: Dirds	Physical A		ity/State: Rockwal		ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT	IONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I			
Steam	ı table -		Bottle cooler	34	Drawer raw meat	_			
	Beans	166	Warmer 1		Beef / chicken	39/38			
(Cold wells		Rice	165	Wic				
Tomatoes 39 Warmer Tomatoes									
(Cut greens	ut greens 39 Meat / chicken just cut 135/135 Steak							
	Corn	39	Beans	175	Chicken	39			
Cold	d well back up		Drawer unit		Lettuce cut	41			
	atoes / lettuce	41/40	Top drawer	39					
			SERVATIONS AND CORRECTIV	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED A	AND			
	Condiments provided	in portio	n cuns with lids etc						
	Using sleeves straws	iii portio	Toups with has etc						
	Hot water in restrooms	s 105-112	(men's is on rt side)						
			ation - manager notified and	prepares	s food				
34	Flies in kitchen	31 110111100	and manager neumoa and	propuro	5 100 u				
	Sanitizer in bucket in r	an 200 n	nm						
W			oor to allow the floor to be c	leaned					
42	Need to clean black ca			iouriou .					
42	Minor dust on hood fil								
			at this time - unit turned off a	t insp - sc	coop and interior needs work so	. It using			
45/42	Clean under and behi	nd equip	ment where needed also dry	good co	ontainers and other items exte	rior			
W	Cutting boards ordered	d new or	nes - green one to be replac	ed					
	Sink sanitizer 200 ppn	ı							
	Hot water at threeCon	np sink 1	29 - watch						
45	Grout various location	s to be a	ddressed						
32	Working on getting a r	new shelv	ring unit - rusty clean dishes	rack					
32	Need to invert food co	ntainers	safely and rusty shelves pre	event this	S				
	Dining room using per	oxide an	d using QUATS in kitchen						
	Using printed date ma	rking stic	kers on pans						
W	Very minor cleaning in	wic she	ving etc						
	Pans for meals are line	ed / there	efore storing upright and not	inverted					
	Plastic eating utensils	are hand	led to customers by employe	es by ha	andles				
	Best to face them all of	ne way							
Denoi1	by		Print:		Title: Descent L. Charact C.				
Received (signature)	See ahou	/			Title: Person In Charge/ Own	11 .			
	JEE ADUV	-	l n : .						
Inspected (signature)		itvick	Print:						
	Reddy Nor 1990		100		Samples: Y N # collection	eted			